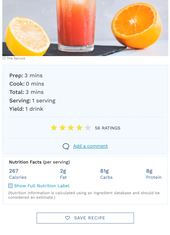
Non-Alcoholic Drinks | American Food | Citrus Recipes

Cardinal Punch Mocktail

By Colleen Graham | Updated on 02/15/23 | Tested by Diana Rattray



Prep: 3 mins
Cook: 0 mins
Total: 3 mins
Serving: 1 serving
Yield: 1 drink

56 RATINGS

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Nutrition Facts (per serving)

267	2g	81g	8g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

Filled with fruits, the sparkling cardinal punch is a favorite nonalcoholic mixed drink. The recipe has been around for decades, and it's easy to mix up by the glass, pitcher, or punch bowl. It's perfect for any occasion, even if that's just a lazy afternoon that calls for a refreshing beverage.

The combination of cranberry, lemon, and orange juices topped with ginger ale creates a punch that will please adults and kids alike. It comes together in just a few minutes and offers a fresh taste that's hard to find in bottled juice blends, especially when made with fresh-squeezed citrus. You can also keep a pitcher of the juice mix in the fridge, then simply top it off with soda when it's time for a drink.

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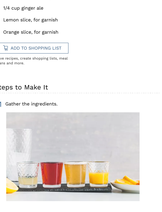
This is a great choice for outdoor family-friendly events in the spring and summer. Keep the cardinal punch in mind for baby showers, birthdays, and other celebrations as well.



Click Play to See This Refreshing Cardinal Punch Mocktail Come Together

A Note From Our Recipe Tester

"This was a refreshing drink—it was tart and not overly sweet. If you prefer a sweeter punch mixture, you could add a teaspoon or so of a liquid or granular sweetener, such as agave syrup, honey, or sugar. With the ice, the juices and ginger ale came close to filling a 12-ounce glass." —Diana Rattray

Ingredients

- 1/4 cup cranberry juice
- 2 tablespoons orange juice
- 1 tablespoon lemon juice
- 1/4 cup ginger ale
- Lemon slice, for garnish
- Orange slice, for garnish

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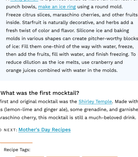
Steps to Make It

01 Gather the ingredients.

02 In a tall glass half-filled with ice cubes, pour the cranberry, orange, and lemon juices.



03 Top with the ginger ale.

04 Garnish with lemon and orange slices. Serve and enjoy.

Recipe Variations

- Switch out the soda. Citrus sodas are a natural fit, and club soda offers less sweetness and a neutral flavor. Sparkling water with a hint of fruit works well, too.
- The cranberry and soda add a nice sweetness to this drink. To give it even more, add a little honey or simple syrup. Herb-flavored syrups are fun as well; try basil, lavender, or rosemary.
- One version of the cardinal punch transforms the drink into a fruity iced tea. Combine the juice blend with about 2 ounces of strong-brewed, chilled black tea, adding more or less to taste. Adding spices such as cinnamon, nutmeg, and allspice to the tea while steeping adds even more depth.

How to Make a Pitcher or Punch Bowl

The cardinal punch is an easy recipe to increase as needed. Simply retain the proportions of 2 parts cranberry, 1/2 part lemon, 1 part orange, and 2 parts ginger ale. When preparing it ahead of time, hold the soda until it's time to serve so your guests can enjoy a fully carbonated drink.

- **To make 1 quart for a pitcher:** Combine 12 ounces (1 1/2 cups) of cranberry juice, 3 ounces (about 1/3 cup) of lemon juice, 6 ounces (3/4 cup) of orange juice, and 12 ounces of ginger ale.
- **To make 1 gallon for a punch bowl:** Measure out 6 cups of cranberry juice, 1 1/2 cups lemon juice, 3 cups of orange juice, and 6 cups of ginger ale.

Dress Up the Cardinal Punch With Ice

A fruity punch is a perfect venue to have fun with ice. For punch bowls, make an ice ring using a round mold. Freeze citrus slices, maraschino cherries, and other fruits inside. Starfruit is naturally decorative, and herbs add a fresh twist of color and flavor. Silicone ice and baking molds in various shapes can create pitcher-worthy blocks of ice. Fill them one-third of the way with water, freeze, then add the fruits, fill with water, and finish freezing. To reduce dilution as the ice melts, use cranberry and orange juices combined with water in the molds.

What was the first mocktail?

The first and original mocktail was the Shirley Temple. Made with two sodas (lemon-lime and ginger ale), some grenadine, and garnished with a maraschino cherry, this mocktail is still a much-beloved drink.

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